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English

EXPRELIA

Type HD8854 / HD8856

OPERATING INSTRUCTIONS

EN

READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE.

CE

PHILIPS

Saeco

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

1. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
2. Never use warm or hot water to fill the water tank. Use cold water only.
3. Keep your hands and the cord away from hot parts of the appliance during operation.
4. Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
5. For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
6. Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

B. Longer detachable power-supply cords or extension cords are available and may used if care is exercised in their use.

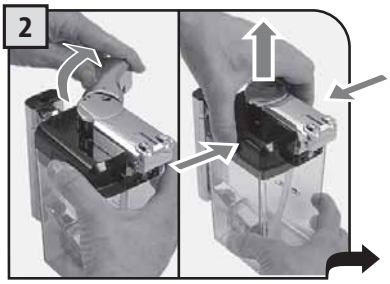
C. If a long detachable power-supply cord or extension cord is used,
   1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
   2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
   3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

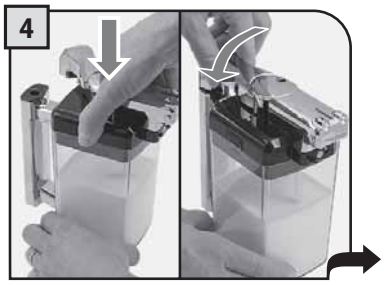
VI CARAFE ASSEMBLY PROCEDURE

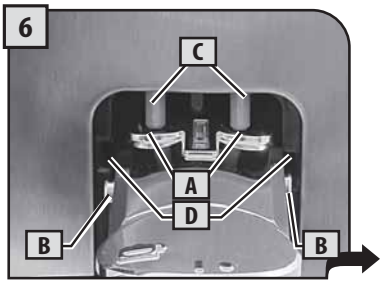
For correct use of the carafe, refer to the instructions on page 12.

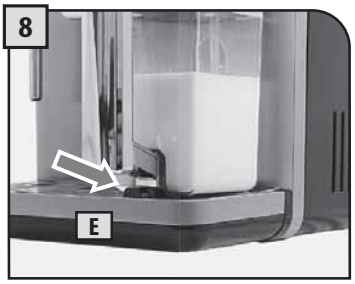
The maintenance instructions for the carafe circuits are described on page 34.

The disassembly and cleaning instructions for the components are described on page 39.









THOROUGHLY CLEAN THE CARAFE AT FIRST USE AND AFTER A LONG PERIOD OF INACTIVITY.
A THOROUGH SANITATION AND CLEANING OF THE CARAFE ENSURES CORRECT OPERATION AND PREVENTS THE PROLIFERATION OF BACTERIAL LOADS WHICH MAY BE HARMFUL FOR HUMAN HEALTH.

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2 GENERAL INFORMATION - TECHNICAL DATA

GENERAL INFORMATION

This coffee machine is suitable for preparing espresso coffee using coffee beans and is equipped with a device to dispense steam and hot water.
The machine is designed for domestic use and not suitable for heavy or professional use.

Warning: No liability is held for damage caused by:

- Incorrect use not in accordance with the intended purposes.
- Repairs not carried out by authorized service centers.
- Tampering with the power cord.
- Tampering with any parts of the machine.
- Use of non-original spare parts and accessories.
- Failure to descale the machine or machine use at temperatures below 32°F (0°C).

IN THESE CASES, THE WARRANTY SHALL BE DEEMED NULL AND VOID.

THE WARNING TRIANGLE INDICATES ALL IMPORTANT INSTRUCTIONS FOR THE USER'S SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO PREVENT SERIOUS INJURIES.

HOW TO USE THESE INSTRUCTIONS

Keep these operating instructions in a safe place and make them available to anyone else who would use the coffee machine. For further information or in case of problems, please refer to the an authorized service center. For Saeco customer service, call (800) 933-7876 in the U.S. or (514) 385-5551 in Canada.

SAVE THESE INSTRUCTIONS

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, make sure:
  a. The marker electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  b. The extension cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
  c. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Do not use multi-sockets

TECHNICAL DATA

Nominal voltage	See label on the appliance
Power rating	See label on the appliance
Power supply	See label on the appliance
Shell material	Thermoplastic material/Metal
Size (w x h x d)	245 x 360 x 420 mm
Weight	13.4 Kg (Class) - 14.2 Kg (Class)
Cord length	1200 mm
Control panel	Front
Water tank	1.5 liters - (removable)
Coffee bean hopper capacity	300 grams
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	Ceramic
Quantity of ground coffee	7 - 10,5 g
Dregdrawer capacity	about 11
Safety devices	Boiler pressure safety valve – Double safety thermostat.

MACHINE COMPONENTS AND ACCESSORIES - CONTROL PANEL 3

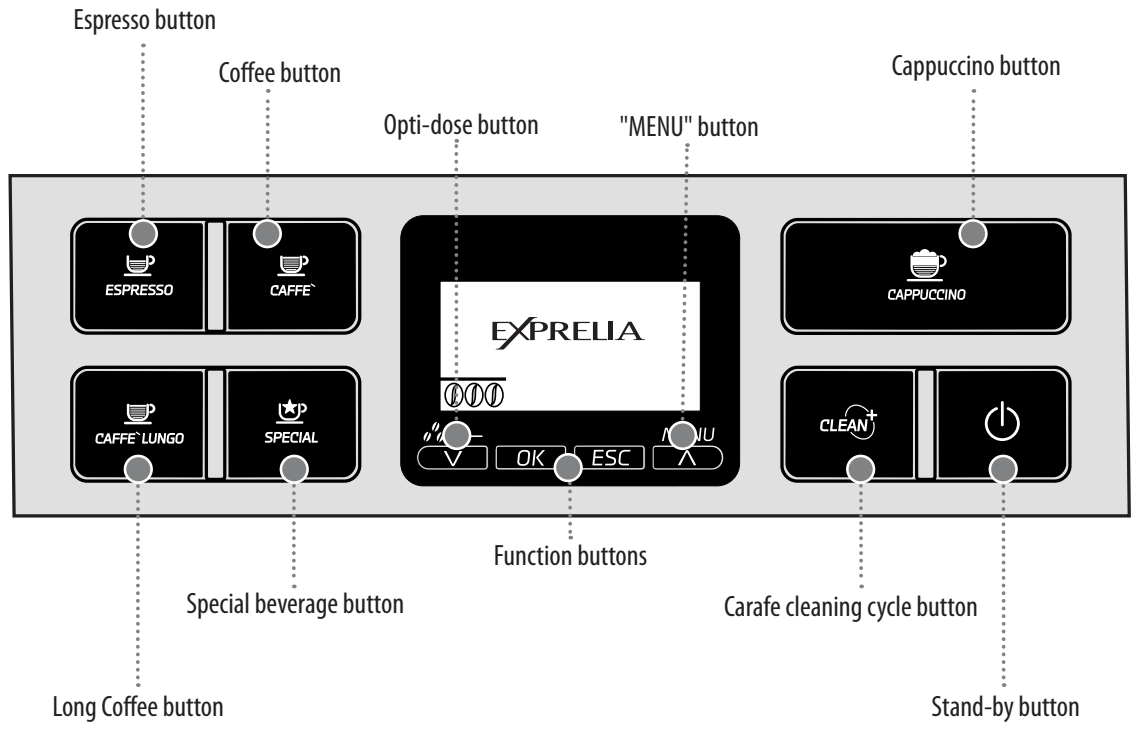
The references of this table are reported in the attached carton paper, in which the components are illustrated.

COMPONENTI APPARECCHIO

1 Water tank + cover
2 Pre-ground bypass doser
3 Service door
4 SBS dial
5 Hot water/steam wand
6 Full drip tray indicator
7 Coffee bean hopper with lid
8 Grinder adjustment
9 Control panel
10 Milk container couplings
11 Dispensing spout
12 Drip tray + grill + sealed support
13 Brew group
14 Used grounds drawer + protection element
15 Liquid recovery tray + cover
16 Service door button
17 Power button
18 Power cord connector
19 Milk carafe
20 Pre-ground coffee measuring scoop
21 Water hardness test strip
22 Brew group lubricant
23 Descaling solution
24 Brew group cleaning tablets
25 Power cord
26 Intenza water filter
27 Cleaning brush
28 Carafe coupling cap

CONTROL PANEL

The control panel has been designed to allow an ergonomic use of all machine functions.



4 INSTALLATION

STARTING THE MACHINE

Before turning on the machine, make sure that the power button is set to "0".

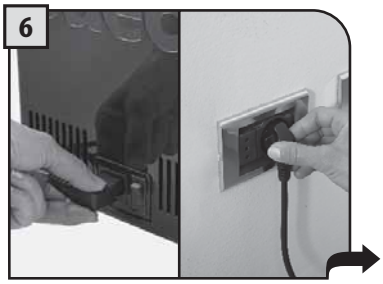
Lift the right outer lid and remove the inner lid.

Slowly pour coffee beans into the hopper.
Replace the inner lid and close the outer lid.

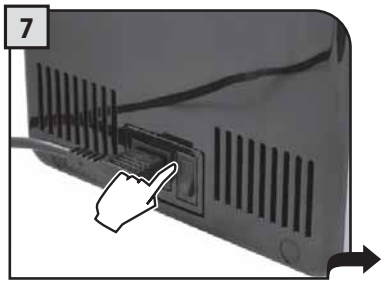
Lift the left outer lid and remove the inner lid.

Remove the water tank using the handle.

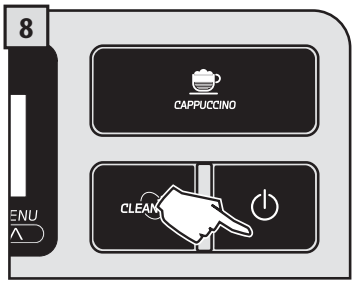
Fill the tank with fresh drinking water. Do not exceed the "max" level indicated on the water tank. Place the water tank back into the machine.



Insert the plug into the socket located on the back of the machine and insert the other end into a power outlet with suitable current.



Press the power button to the "I" position to turn the machine on.



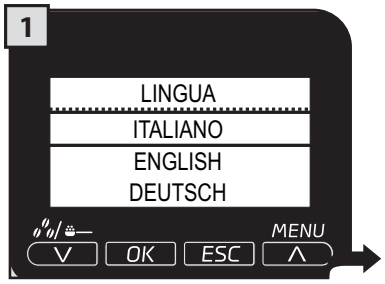
The display shows a red flashing led. Press the stand-by button to start the machine.

When the correct temperature is reached, the machine performs a priming and rinsing cycle of the internal circuits. A small amount of water is dispensed. Wait for this cycle to be completed.
The screen for product dispensing appears on the display; see page 3.

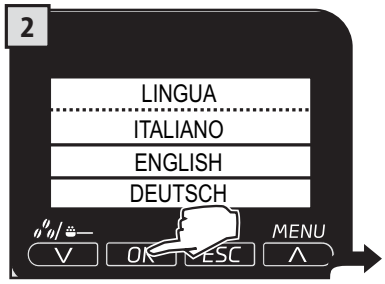
At first start-up only, the screen (1) will be displayed as shown on page 5. Then, the language can be set from the relevant menu only (see page 25).

SETTING THE LANGUAGE

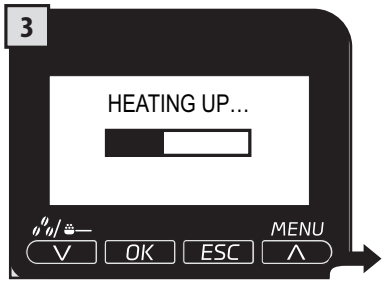
This setting allows you to choose the operating language of the machine. It also allows you to adjust the parameters of the beverages to the typical parameters of the country where the machine is used. This is why some languages are differentiated also by country.
If no language is selected, you will be requested to select it the next time the machine is started.



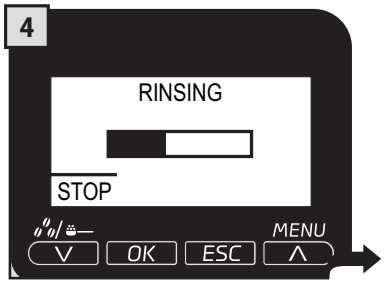
Select the desired language by pressing the arrow buttons (⋀) or (⋁).



Press the save button.

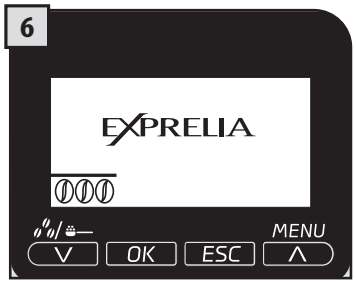


The machine activates the warming up phase. Wait until it is completed.



When warm-up phase is complete, the machine performs a rinsing cycle of the internal circuits. It is possible to interrupt the cycle by pressing the "STOP" button.

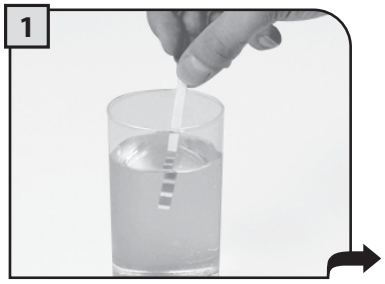
A small quantity of water is dispensed. Wait for this cycle to be completed automatically.



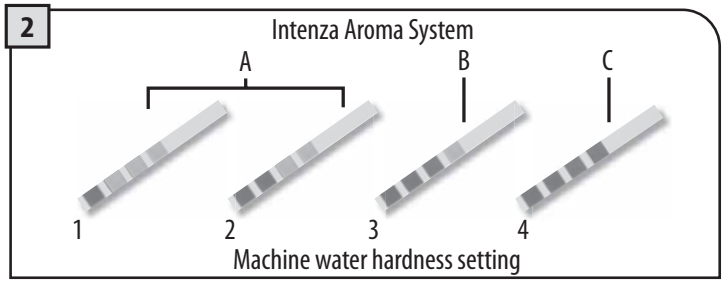
The machine is now ready for use.

MEASURING THE WATER HARDNESS

The test strip can only be used for one measurement.



Immerse the water hardness test strip provided with the machine in water for 1 second.



Check the water hardness value and set:
- The machine water hardness level (page 28).
- The Intenza Aroma System (page 7).

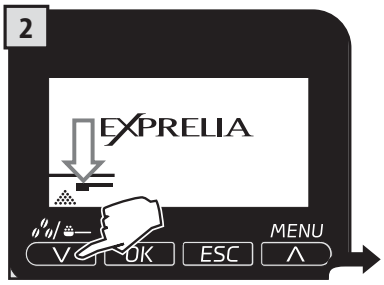
6 INSTALLATION

FIRST USE - USE AFTER A PERIOD OF INACTIVITY

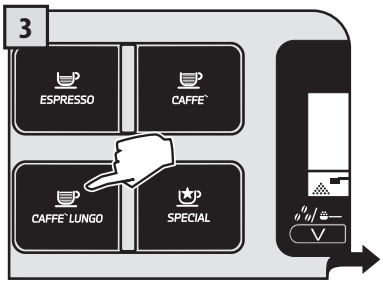
To improve the product quality, carry out this procedure at first use of the machine and after long periods of inactivity.

A few simple operations are needed to ensure the quality of your favourite beverages over time.

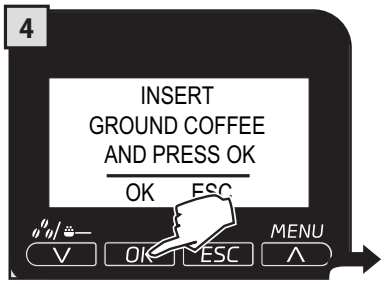
Place a container of large size under the coffee dispensing spout.



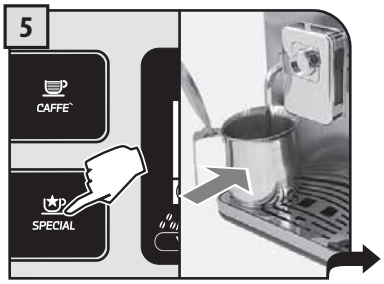
Press the button once or more until the icon is displayed.



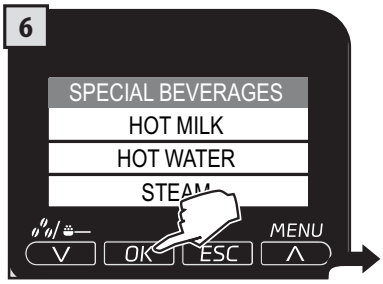
Select the product by pressing the button shown.



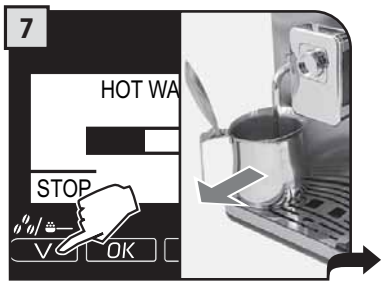
Press the "OK" button to start dispensing water through the dispensing spout. DO NOT insert coffee at this stage.



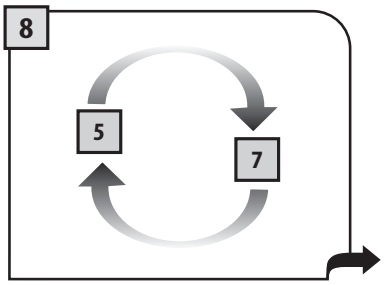
At the end of the dispensing phase, remove the container and place it under the hot water wand.
Press the "SPECIAL" button.



Select "HOT WATER" by pressing button (⋀) or(⋁). Press the "OK"' button and wait for the programmed quantity to be dispensed.



Dispensing can be interrupted by pressing the "STOP" button.
At the end, remove the container and empty it.



Repeat the process from step 5 to step 7 until the water tank is empty.

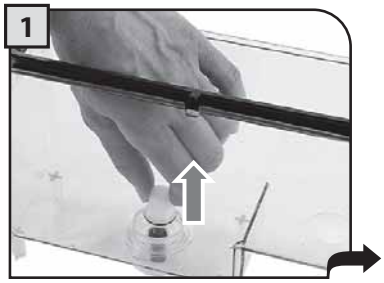
Fill the water tank with fresh drinking water as previously described. Your machine is now ready to brew excellent beverages!

INTENZA WATER FILTER

To improve the quality of the water you use and extend the life of your machine at the same time, it is recommended that you install the water filter. After installation, go to the water filter initialization programme (see the "MACHINE MENU", page 25). In this way, the machine informs the user when the water filter must be replaced.

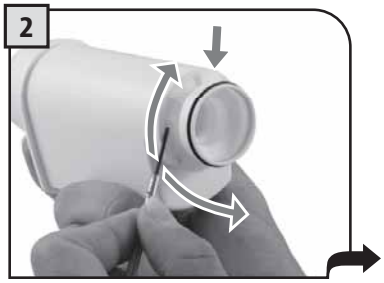
Remove the water filter from its packaging, immerse it vertically (with the opening positioned upwards) in cold water and gently press its sides to let the air bubbles out.

1



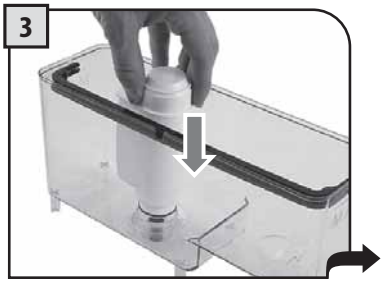
Remove the small white filter from the tank and store it in a dry place sheltered from dust.

2



Set up the Intenza Aroma System:
A = Soft water
B = Medium water (standard)
C = Hard water

3



Insert the filter in the empty tank. The reference mark and the groove must match. Push firmly until it is completely inserted.

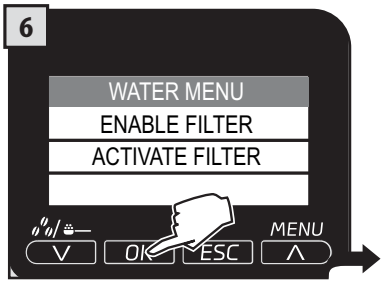
4

Fill the tank with fresh drinking water and re-insert it into the machine.

5

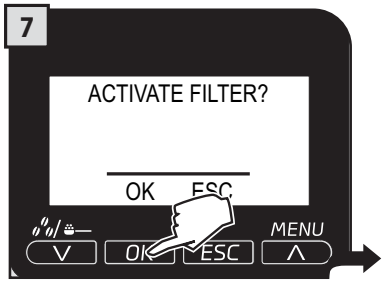
Place a container beneath the hot water/ steam wand.

6



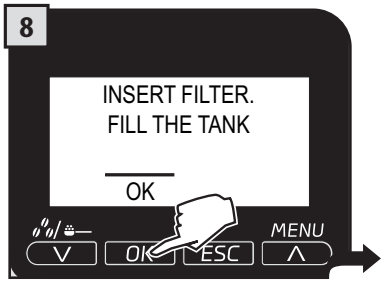
Access the "MACHINE MENU" (see page 25). Select "WATER MENU" and "ACTIVATE FILTER", then press "OK".

7



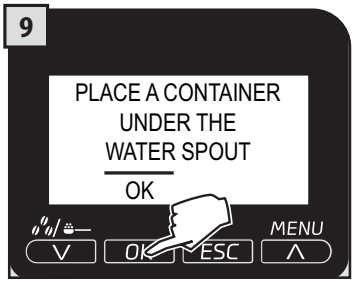
Press the "OK" button.

8



Press the "OK" button to confirm the introduction of the new water filter.

9



Press the "OK" button to confirm. Wait until the cycle is completed and remove the container.

NOTE: At the end of the procedure the display automatically returns to the product dispensing page.
If the Intenza water filter is not available, insert the small white filter previously removed (see point 1) into the tank.

8 ADJUSTMENTS

COFFEE STRENGTH (SBS)

The SBS dial has been carefully designed to give your coffee the fullness and intensity you desire. Simply turn the dial and set the coffee from mild intensity to strong intensity, according to your own taste.

SBS – SAECO BREWING SYSTEM

The Saeco Brewing System (SBS) adjusts the fullness of the brewed coffee. The coffee may even be adjusted while brewing.
This adjustment has an immediate effect on the selected type of brewing.

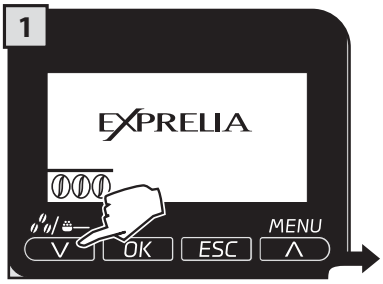
OPTI-DOSE (ADJUSTS THE AMOUNT OF COFFEE TO GRIND)

The machine allows you to adjust the right quantity of ground coffee for each product. The standard adjustment for each product can be set in the "BEVERAGE MENU" (see page 22).

You may temporarily change the amount of coffee ground as well. This change applies only to the brewing of the next coffee.

Press the "V" button on the control panel to temporarily change the quantity of ground coffee, or select the pre-ground function.

1



2

- = mild dose
- = medium dose
- = strong dose
- = The beverage is brewed by using the pre-ground coffee

SAECO ADAPTING SYSTEM

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The Saeco coffee machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market (not including flavored or carmelized).

- The machine automatically adjusts itself in order to optimize the extraction of the coffee, ensuring perfect compression of the beans to obtain a creamy espresso coffee that is able to release all the aromas, regardless of the type of coffee used.
- The optimization process is a learning process that requires the brewing of a certain number of coffees to allow the machine to adjust the compactness of the ground coffee.
- Attention should be given to special blends, which require grinder adjustments in order to optimize the extraction of the coffee.

COFFEE GRINDER ADJUSTMENT

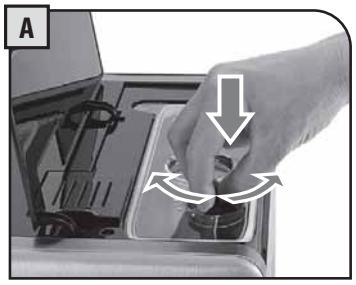
The machine allows slight adjustments to the coffee grinder to adapt it to the kind of coffee used.

Important Note: Adjustments to the coffee grinder can be made only when the grinder is being used. This phase takes place during the first part of a coffee brewing.

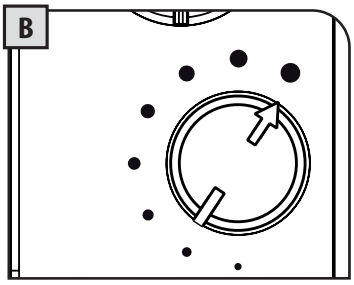
The adjustment can be carried out by using the dial inside the bean hopper without coming into contact with any moving parts.

Press and rotate the dial (one step at a time) according to the indications provided on the cover.

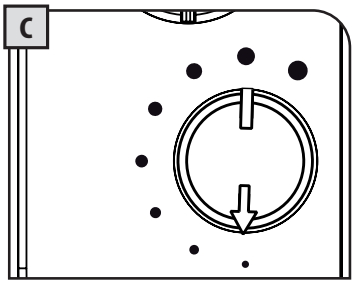
Press and turn the dial one notch at a time and brew 2-3 cups of coffee; this is the only way to notice differences in the grind.



Press and turn.



This setting provides a very coarse grinding.



This setting provides a very fine grinding.

10 ADJUSTMENTS

DISPENSING SPOUT HEIGHT ADJUSTMENT

Before brewing a product, and according to the kind of cup, adjust the height of the dispensing spout.

To adjust, manually move the dispensing spout as shown in the picture.

Note: In some cases the dispensing spout can be removed to allow the use of very large containers.

STAND-BY MODE

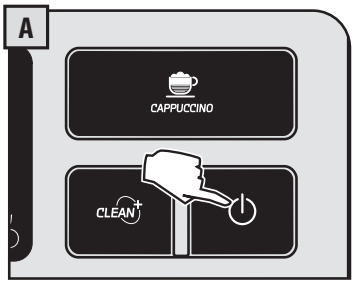
The machine is designed for energy saving. After 60 minutes of inactivity, the machine goes into stand-by mode, the boiler is no longer heated and all the devices turn off.
Power consumption is reduced to a minimum. Press any button to turn the machine on again.
The machine status can be manually changed to stand-by mode by holding the stand-by button pressed for 3 seconds.

Note:

1. **The stand-by mode cannot be activated if the service door is left open.**
2. **The stand-by activation time can be changed in the "MACHINE MENU" on page 26.**
3. **When the stand-by mode is activated, the machine performs a rinse cycle of the internal circuits, if necessary. The cycle can be interrupted by pressing the "STOP" button.**

The machine can be turned on again by executing one of the following actions:

1. By pressing any of the control panel buttons.
2. By opening the service door (when closing the door the machine goes back to stand-by mode).



The red light flashes when the machine is in stand-by mode.

12 MILK CARAFE USE

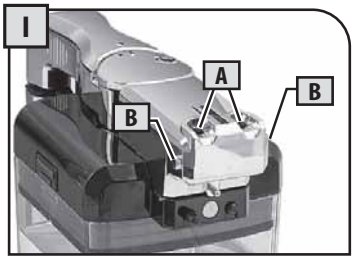
The machine is equipped with a carafe allowing for optimal milk frothing for the brewing of tasty cappuccinos, latte macchiatos and any milk-based beverage.

Note: Before using the carafe, make sure it is thoroughly clean and sanitary. If milk is left in the carafe, make sure it is still suitable for food consumption before using it.

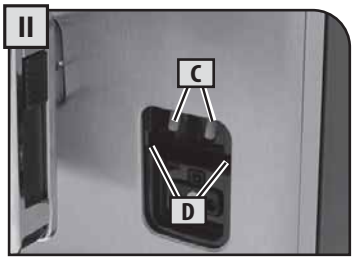
The container allows for an easy and practical steaming and frothing of milk. The container can be easily removed from the machine after each use so that it can be placed back in the refrigerator.

The brewing circuit is automatically washed by an automatic cleaning cycle after each use. This automatic cleaning cycle works only if active (see page 29) and can be also manually started by pressing the "CLEAN" button next (see page 17).

The carafe must be removed at least once a week to allow for proper cleaning of all components and keep all parts fresh for optimum brewing. (For proper cleaning, refer to the "Milk Carafe Cleaning" section see page 39).

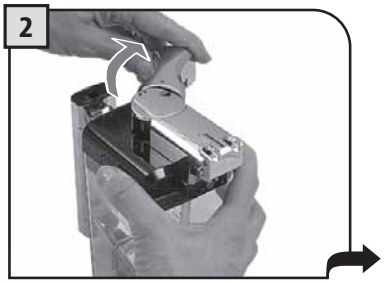


A = Carafe holes
B = Carafe pins

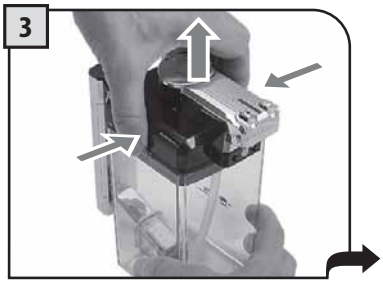


C = Machine couplings
D = Guides for carafe pins

Remove the protection cover from the milk container connection and keep it in a clean place. It is suggested to insert it in the water cover seat.

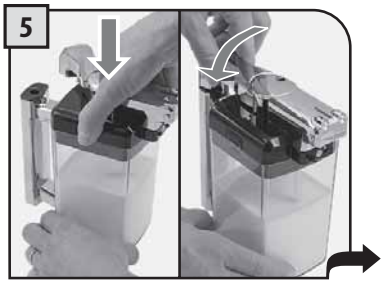


Rotate the handle clockwise to disengage the lock.



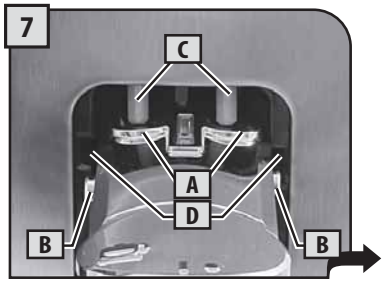
Press the disengage buttons to allow the lid removal.

Fill the carafe with cold milk. Fill milk to above the "MIN" line, but do not exceed the "MAX" level indicated on the carafe.

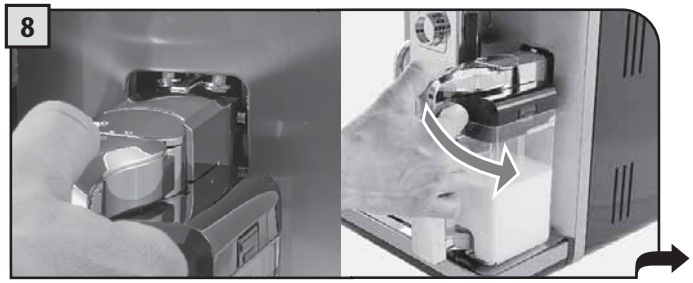


Place the lid back and ensure that it is closed correctly. Move the handle back to its central position to allow for perfect closure.

Insert the carafe inclined towards the front.
The carafe base should be positioned on the hole (E) located on the drip tray.

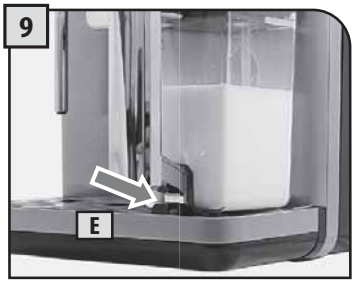


At this stage the carafe holes (A) are lower than the couplings (C).
The carafe pins (B) are located at the same height of the guides (D).



Insert the carafe by turning it towards the base through a round movement (as shown in the figure), until it is hooked to the hole (E) located in the drip tray.

DO NOT FORCE THE INCLINATION OF THE CARAFE.

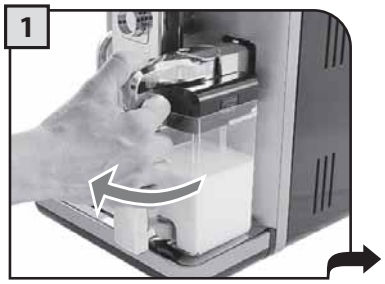


The carafe will be naturally back in place.

REMOVING THE CARAFE

The following operations show how to properly remove the carafe from the machine.

DO NOT FORCE THE INCLINATION OF THE CARAFE.



Pull the carafe upwards until its release from the hole (E) located in the drip tray. Then pull until it releases.

After use, remove the container from the machine and place it in the refrigerator for proper conservation.
We recommend NOT to keep the container at room temperature for too long. Maximum 10 minutes.
Store the milk according to producer's instructions and do NOT use it after best-before date. Wash the container as described in the "MILK CARAFE CLEANING" section (see page 39).

14 COFFEE BREWING

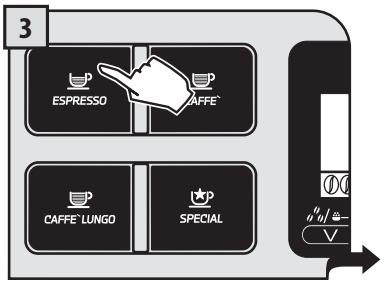
ESPRESSO / COFFEE / LONG COFFEE

This procedure shows how to brew an espresso. To brew another type of coffee, press the appropriate button. Use proper coffee cups to prevent coffee from spilling.

To brew 2 cups, press the button twice; the machine brews half of the entered quantity and briefly interrupts dispensing in order to grind the second coffee dose. Coffee brewing is then restarted and completed.

Position 1 or 2 cups to brew one or two espresso coffees.

Position 1 or 2 cup(s) to brew an espresso or a long coffee.

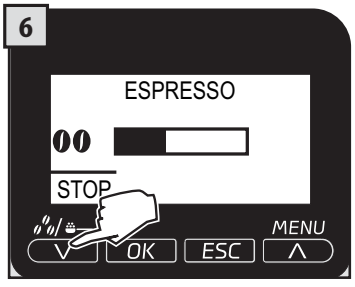


Choose the beverage by pressing the corresponding button: once for 1 cup and twice for 2 cups.

The machine starts grinding the selected coffee quantity.

The machine begins brewing the selected beverage.

Coffee brewing can be stopped at any time by pressing "STOP".



The machine finishes brewing automatically on the basis of the quantity determined by the factory settings.
To customize this quantity, see page 22.

BEVERAGE BREWING WITH PRE-GROUND COFFEE

The machine allows you to use pre-ground and decaffeinated coffee.

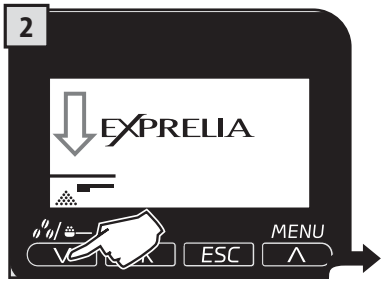
Pre-ground coffee must be poured into the bypass doser positioned on the top of the machine. Only use ground coffee for espresso machines and never coffee beans or instant coffee (see the "beverage programming" section on page 22).

This example shows how to brew an espresso by using pre-ground coffee.

1

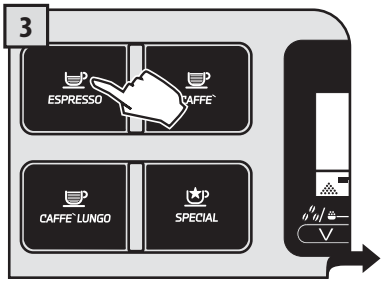
Place 1 cup under the dispensing spout.

2



Press the opti-dose once or more until the icon appears on the display screen.

3

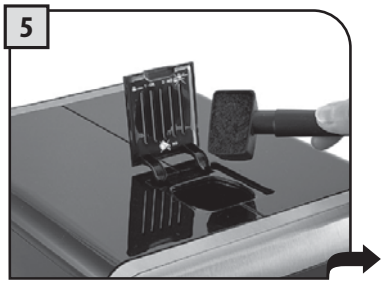


Select the product desired by pressing the corresponding button.

4

A message reminds the user to pour ground coffee into the bypass doser.

5



Lift the door and open it.
Pour ground coffee in the appropriate compartment using the measuring scoop provided.

6

Press "OK" to start brewing.

WARNING: ONLY PUT PRE-GROUND COFFEE INTO THE BYPASS DOSER WHEN YOU WISH TO BREW THIS TYPE OF PRODUCT.

ONLY INSERT ONE SCOOP OF GROUND COFFEE AT A TIME. TWO COFFEES CANNOT BE BREWED AT THE SAME TIME WHEN USING THIS FUNCTION.

Note:

- If brewing does not start within 30 seconds from the appearance of the message in step 4, the machine will return to the main menu and discharge any inserted coffee into the used grounds drawer.
- If no pre-ground coffee is poured into the bypass doser, only water will be dispensed;
- If the dose is excessive or if 2 or more scoops of coffee are added, the machine will not brew the product and the coffee in the bypass doser will be discharged into the used grounds drawer.

16 CAPPUCCINO

PRODUCT BREWING

AT THE BEGINNING OF THE DISPENSING PHASE, THE MACHINE MAY PRODUCE SOME SPURTS OF MILK AND STEAM: RISK OF SCALDING! ALWAYS WAIT FOR THE CYCLE TO END BEFORE REMOVING THE CONTAINER. REFER TO THE SECTION "MILK CARAFE USE" (SEE PAGE 12).

When brewing milk products, the machine dispenses the milk first and then brews the coffee.
In this case, simultaneously brewing a double product is not possible.

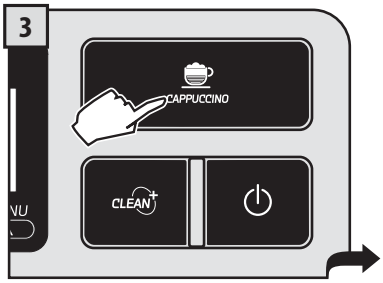
1

Place the cup or the container where the milk-based product will be prepared.

2

Rotate the handle upper part of the container on the cup. To avoid spilling milk, always use cups of adequate size.

3

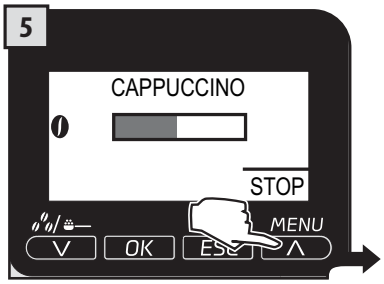


Select the desired milk product by pressing the corresponding button: you can select only one milk product at a time.

4

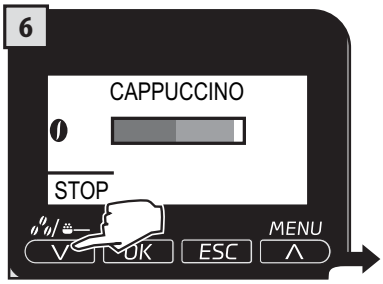
The machine starts brewing: it grounds the coffee and warms up to dispense milk. In this case the ECOMODE function is set to "ON" (see page 26).

5



Milk dispensing begins. This operation can be stopped by pressing "STOP".

6



Once milk has been dispensed, the machine starts brewing the coffee. This operation can be stopped by pressing "STOP".

The machine requires a certain waiting time because the ECOMODE function is activated to allow energy saving.
Preparing cappuccino and other milk beverages can be a quicker operation if the ECOMODE function is deactivated; this, however, at the expense of energy saving.
This function can only be deactivated by means of the "MACHINE MENU" (see page 26).

7

At the end remove the cup with the cappuccino and place the handle back to the initial position.

8

Wait a few seconds. The machine starts the automatic cleaning process (if enabled - see page 29).

Upon completion of the cleaning cycle remove the milk carafe and put it in the refrigerator.

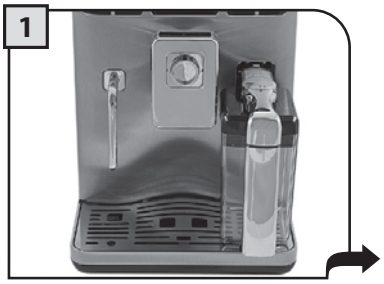
NEVER SEIZE THE CARAFE HANDLE DURING THE CLEANING CYCLE: RISK OF SCALDING!

The procedure to prepare a latte macchiato, a milk and coffee, or a hot milk is similar (please, refer to the 'special' beverages section - see page 18).

CLEANING CYCLE

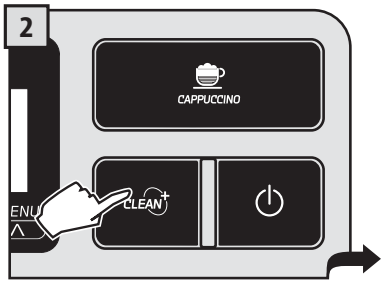
The machine allows executing a quick cleaning cycle at any time. The cleaning cycle can be executed before and/or after the beverage brewing.
This option allows you to manage the container cleaning process as desired. The cleaning process may be used also for circuit sanitization after a long period of inactivity.

1



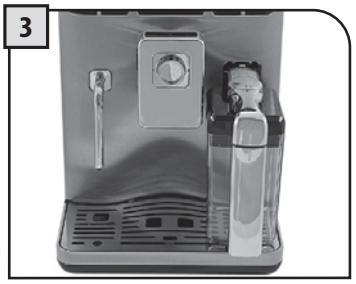
Place the container as described on pages 12 and 13. The cleaning cycle only involves the lines in contact with the milk and it is carried out independently of the presence of milk in the container.

2



Press the cleaning cycle button. The machine executes an additional cleaning cycle.

3



At the end it is possible to remove the milk carafe now ready for use.

To properly insert/remove the carafe, refer to the instructions on page 12 and 13.

18 SPECIAL BEVERAGES

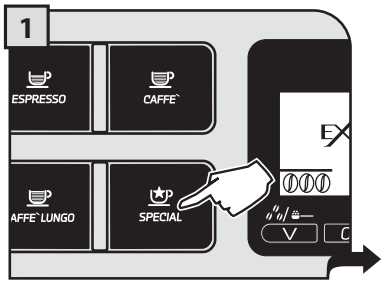
SPECIAL BEVERAGES

The machine is designed to brew other beverages not displayed on the main menu.

Note: If no product is selected, the machine goes back to the main menu.

WARNING: DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE STEAM/HOT WATER WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.

1



Press the button to access the menu.

2

The display shows the page for "SPECIAL" beverages.

3

Select the desired beverages by pressing button (∧) or (∨).

4

When the desired beverage has been selected, press (OK) to start preparation.

5

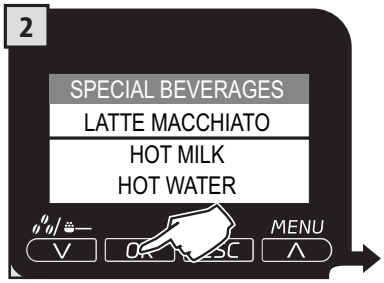
See the following sections to brew a special beverage.
Note: The machine goes back to the main menu after 10 seconds

To brew latte macchiato or hot milk, refer to the section on how to prepare a cappuccino for the brewing sequence and the cleaning details (see page 16 and 17).

LATTE MACCHIATO

This specific programme allows brewing a latte macchiato.

Place the cup. Rotate the upper part of the container handle on the cup.



After selecting "LATTE MACCHIATO" press (OK).

At the end of the brewing procedure, take the cup with the latte macchiato.

HOT MILK

This specific programme allows brewing hot milk.

Place the cup. Rotate the upper part of the container handle on the cup.

After selecting "HOT MILK" press (OK).

At the end of the brewing procedure, take the cup with the milk.

20 SPECIAL BEVERAGES

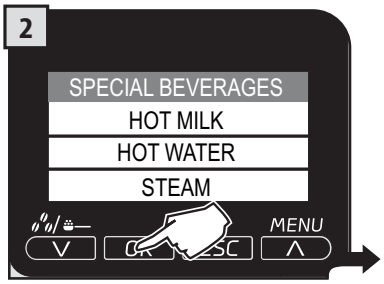
HOT WATER DISPENSING

WARNING: DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE STEAM/HOT WATER WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.

1

Place a container beneath the hot water / steam wand.

2



After selecting the "HOT WATER" option, press (OK) and wait for the programmed quantity to be dispensed. This operation can be stopped by pressing "STOP".

3

When hot water dispensing is complete remove the container with the desired water quantity.

Repeat the procedure to dispense a new quantity of hot water.
After dispensing, some water always remains in the lines and this may result in leaking. This is a normal feature of the machine.

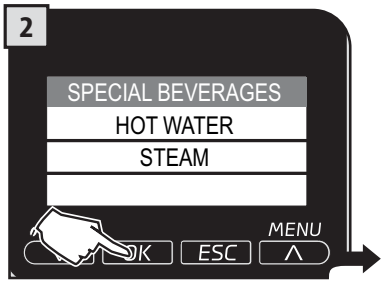
STEAM DISPENSING

Steam can be used to heat milk, water or other beverages.

1

Place a container beneath the hot water / steam wand.

2



After selecting the "STEAM" option, press (OK) and wait for the programmed quantity to be dispensed.

3

Steam dispensing can be interrupted at any time by pressing "STOP".
When steam dispensing complete remove the container with the heated beverage.

For better results we recommend performing slow circular movements.

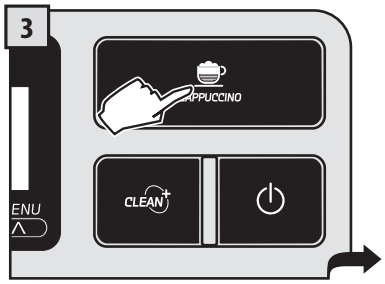
BREWING MAY BE PRECEDED BY SHORT SPURTS OF MILK AND STEAM: RISK OF SCALDING! REFER TO THE SECTION "MILK CONTAINER USE".

This section shows the programming procedure for the Cappuccino. This is meant as an example to introduce you to the steps necessary for a quick and easy programming of all the beverages.

After a quick programming of the beverage, it is possible to carry out a finer and more detailed adjustment by means of the "BEVERAGE MENU" (see page 22).

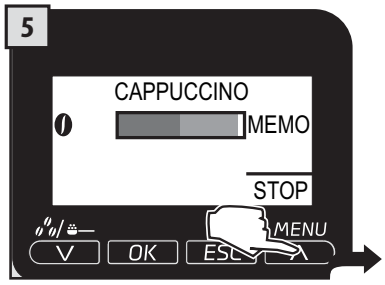
Place the cup or the container where the cappuccino or latte macchiato will be brewed.

Rotate the upper part of the container handle on the cup. Use your everyday cup.

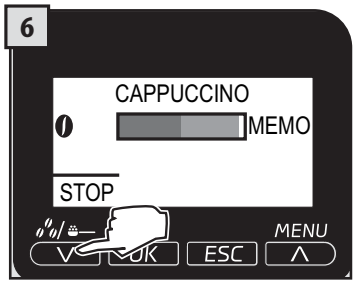


Hold the button pressed for 3 seconds to start programming.

The machine starts brewing: coffee is ground and milk is heated up to prepare for dispensing.



Milk dispensing begins. When the desired quantity has been reached, press "STOP".

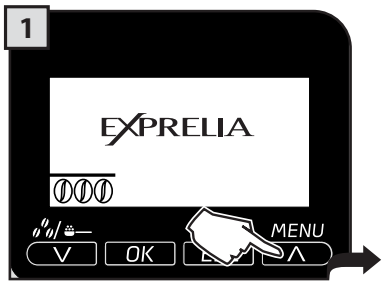


Once milk has been dispensed, the machine starts brewing the coffee. When the desired quantity has been reached, press "STOP".

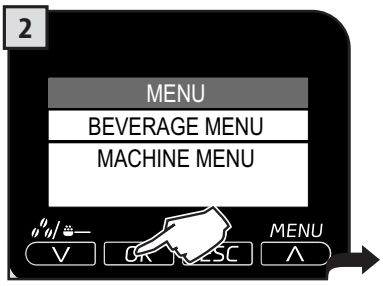
Beverage length has been programmed. From now on, this length will be applied to the brewing of this beverage.
For the other beverages: hold pressed the button of the beverage to be programmed and follow the same procedure.

22 BEVERAGE MENU

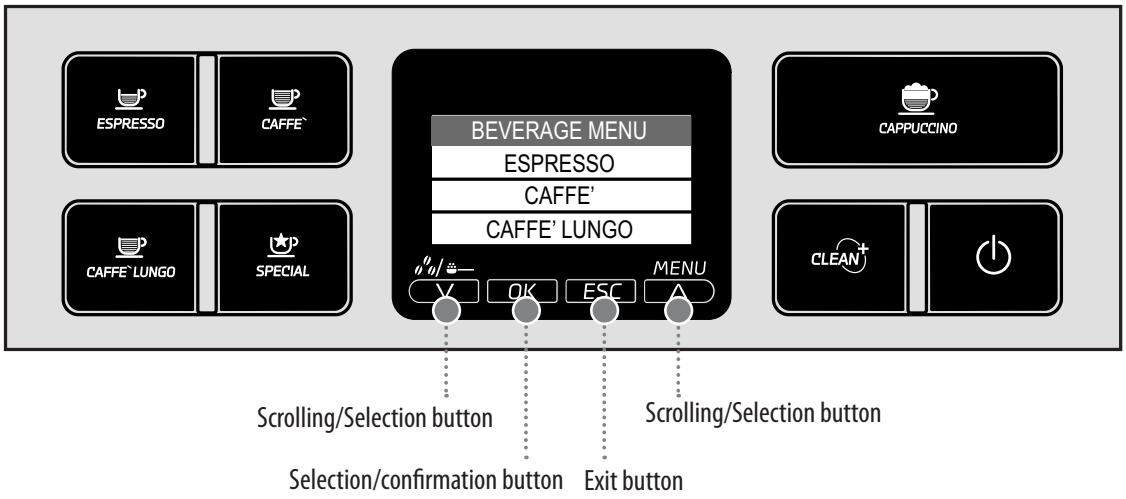
All beverage settings can be customized.



Press the MENU button to access the machine main menu.



Press the OK button to access the BEVERAGE MENU.



DEFAULT

For each beverage it is possible to reset the original factory settings. After selection of this function, the customized settings are deleted.

In this case we look at how to programme a customized cappuccino.
The milk managing options are not shown when a coffee brewing (espresso or long coffee) is being programmed.

COFFEE QUANTITY

This section allows you to program the quantity of coffee to grind for the beverage brewing: this setting will affect the coffee aroma.
GROUND COFFEE = The beverage is brewed by using the pre-ground coffee
MILD = mild dose
MEDIUM = medium dose
STRONG = strong dose

PREBREWING

Prebrewing: Coffee is slightly dampened before brewing so as to bring out the full aroma of the coffee which acquires an excellent taste.
OFF: prewbrewing function is not performed.
LOW: prewbrewing function is active.
HIGH: prebrewing function is longer in order to bring out the coffee taste.

COFFEE TEMPERATURE

This section allows you to program the temperature for coffee brewing.
LOW: low temperature.
NORMAL: medium temperature.
HIGH: high temperature.

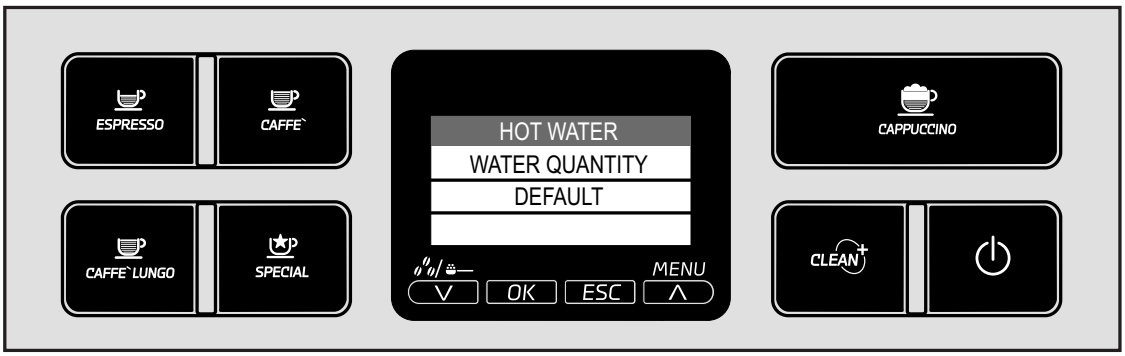
COFFEE LENGTH

This section allows to program the quantity of water to be used for each selected beverage. The strip allows you to determine exactly the quantity of water for preparing coffee.

24 BEVERAGE MENU

MILK QUANTITY

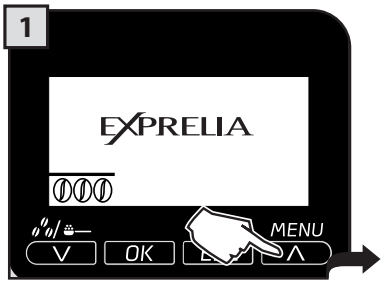
This section allows you to program the quantity of milk for each selected beverage. The strip allows you to determine exactly the quantity of milk to be dispensed.



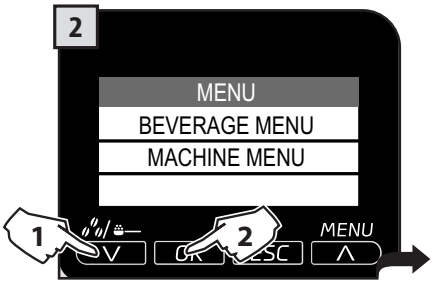
WATER QUANTITY

This section allows you to program the quantity of water to be dispensed when pressing the hot water button. The strip allows you to determine exactly the quantity of water to be dispensed.

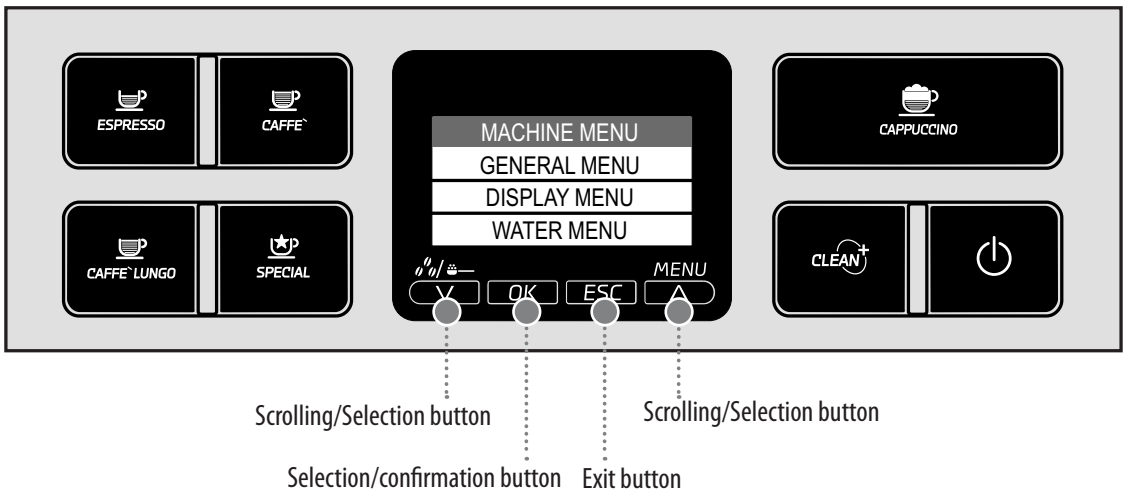
The machine allows you to customize the operation settings.



Press the MENU button to access the machine main menu.

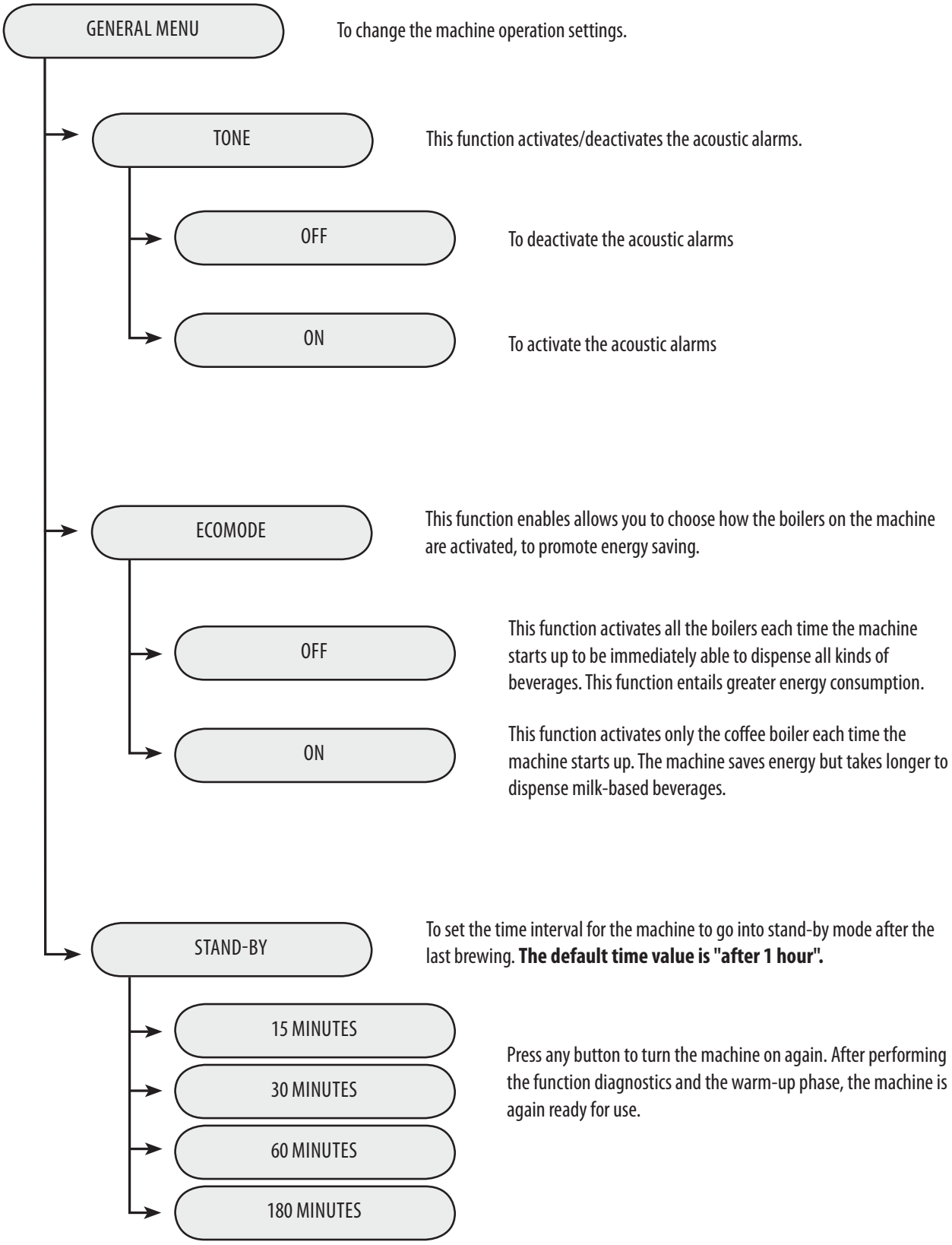


Select the menu by pressing the (V) button. Press the OK button to access the MACHINE MENU.

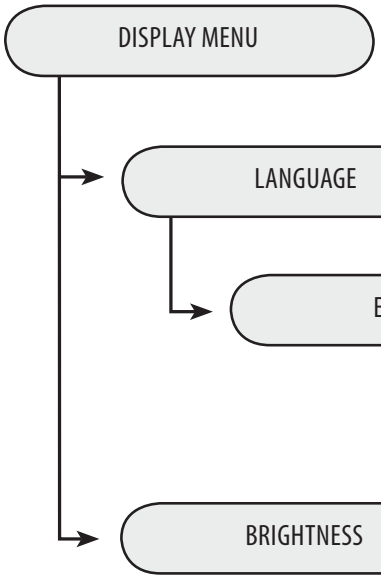


26 MACHINE MENU

GENERAL MENU


GENERAL MENU
To change the machine operation settings.
TONE
This function activates/deactivates the acoustic alarms.
OFF
To deactivate the acoustic alarms
ON
To activate the acoustic alarms
ECOMODE
This function enables allows you to choose how the boilers on the machine are activated, to promote energy saving.
OFF
This function activates all the boilers each time the machine starts up to be immediately able to dispense all kinds of beverages. This function entails greater energy consumption.
ON
This function activates only the coffee boiler each time the machine starts up. The machine saves energy but takes longer to dispense milk-based beverages.
STAND-BY
To set the time interval for the machine to go into stand-by mode after the last brewing. **The default time value is "after 1 hour".**
15 MINUTES
30 MINUTES
60 MINUTES
180 MINUTES
Press any button to turn the machine on again. After performing the function diagnostics and the warm-up phase, the machine is again ready for use.

MENU DISPLAY



This menu allows you to set the menu language and the display brightness.

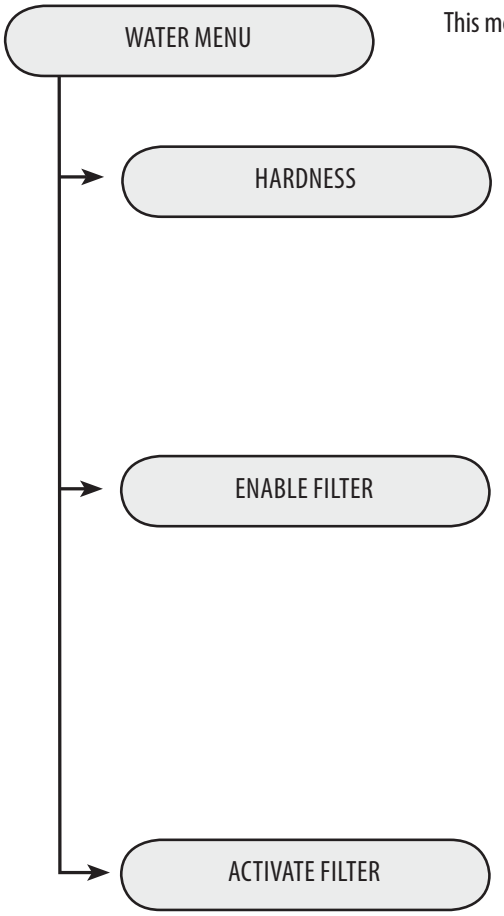
This setting is of fundamental importance for correctly adjusting the parameters of the machine according to the country where the machine is used.

The currently selected language is displayed.

To set the correct display brightness according to the room illumination.

28 MACHINE MENU

WATER MENU



This menu allows setting correct water parameters for coffee brewing.

To change the machine water hardness setting.
The "Hardness" function allows adjusting the machine to the level of hardness of the water used. The machine will then request descaling at the right moment.
Measure water hardness as shown on page 5.

To activate/deactivate the warning signal to replace the water filter. By activating this function, the machine notifies the user when the water filter needs to be replaced.
OFF: Warning disabled.
ON: Warning enabled (this value is automatically set when the filter is activated).

To activate the filter after its installation or replacement. Refer to the relevant section on page 7 to correctly install and/or replace the filter.

MAINTENANCE

MAINTENANCE

This menu allows setting all the functions for correct machine maintenance

- COUNTERS — This function shows how many products have been brewed for every single type of coffee since the last reset.
- BREW GROUP — This function enables the wash cycle for the brew group (See page 30).
- CARAFE CLEANING — This function enables the wash cycle for the carafe used for preparing milk beverages (See page 34).
  Note: This wash cycle is fundamental for a correct maintenance of the carafe.
- DESCALING — This function enables the descaling cycle (the machine shows how many litres can be dispensed before descaling) (See page 31).
- CARAFE CLEAN — This function enables automatic cleaning of the carafe after each dispensing of milk-based products.
  - OFF — The self-cleaning function is disabled.
  - ON — The self-cleaning function is enabled.

FACTORY SETTINGS

FACTORY SETTINGS

This function allows you to restore all factory settings.
Note: By restoring the factory settings, all the personal parameters are lost.

30 MAINTENANCE

BREW GROUP CLEANING CYCLE

To rinse the brew group, simply clean with water as shown on page 38. This wash cycle completes the maintenance process of the brew group. We recommend carrying out this cycle on a monthly basis or every 500 coffees using the Saeco brew group cleaning tablets, which can be purchased from Saeco Customer Service or an authorized retailer.

WASH CYCLES CANNOT BE STOPPED.
DO NOT LEAVE THE MACHINE UNATTENDED DURING THIS OPERATION.

Turn the SBS dial all the way to the left, counter-clockwise, (see page 11) before starting the cycle.

Select the menu option.
Press the "OK" button to confirm.

Press the "OK" button to confirm.

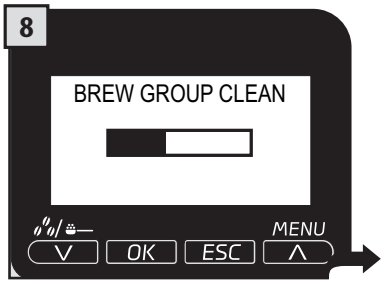
Fill the water tank with fresh drinking water, and then press the "OK" button.

Insert the cleaning tablet into the bypass doser.

After inserting the tablet, press the "OK" button.

Place a container under the coffee dispensing spout.

After placing the container, press the "OK" button.



The cleaning cycle for the brew group is performed automatically.

At the end of the cycle, remove the container and empty it appropriately.

After the cycle, return the SBS dial to the desired position (see page 8).

BOILER DESCALING CYCLE MENU

Descaling should be performed every 1-2 months or when the machine displays the relevant message. The machine must be on to perform this cycle; it automatically controls the distribution of the descaling solution.

In case of conflict, priority must be given to what is indicated in the operation and maintenance manual over the instructions provided on separately sold accessories and materials.

DO NOT LEAVE THE MACHINE UNATTENDED DURING THIS OPERATION.
WARNING! NEVER USE VINEGAR AS A DESCALING SOLUTION.

Only use the Saeco descaling solution, especially designed to respect the technical features of the machine, to ensure its performance will not decrease with time, and for a safe and risk-free use. The descaling solution is to be disposed of according to the manufacturer's instructions and/or regulations in force in the country of use.

Note: Before starting a descaling cycle make sure that:

1. THE INTENZA WATER FILTER HAS BEEN REMOVED
2. A container of adequate size or a couple of containers are available and are placed in the points identified

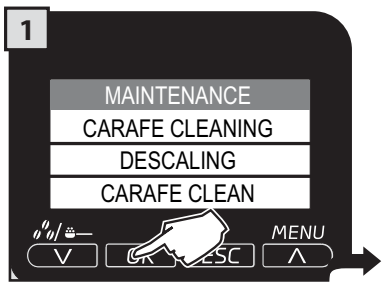
DESCALING AND/OR RINSE CYCLES CANNOT BE STOPPED; ALL THE PHASES MUST BE COMPLETED. IF THE MACHINE IS SWITCHED OFF OR IN CASE OF POWER FAILURES, THE INTERRUPTED CYCLE MUST BE REPEATED FROM THE BEGINNING.

HOWEVER, CYCLES MAY BE PAUSED BY PRESSING THE "PAUSE" BUTTON; IT WILL BE POSSIBLE TO RESUME THE CYCLE AT ANY TIME BY PRESSING THE "START" BUTTON.

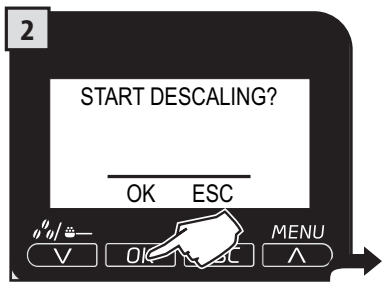
TURN THE SBS DIAL ALL THE WAY TO THE LEFT, COUNTER-CLOCKWISE (SEE PAGE 8), BEFORE STARTING THE CYCLE.

To correctly prepare the descaling solution, pour the entire content of the Saeco concentrated descaling solution into the water tank, and then fill the tank with fresh water up to the MAX level.

Note: During the descaling cycle, some alarm messages may appear to allow for a correct management of the machine. After resetting the message, always press the "START" button to resume the descaling cycle.



Select the menu option.
Press the "OK" button to confirm.



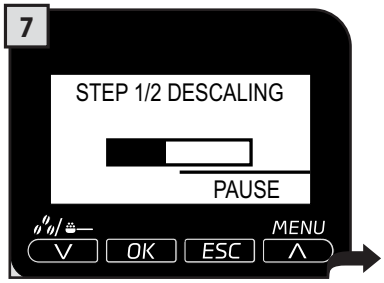
Warning: Once this selection is made, the whole cycle will have to be completed.
Press the "OK" button to confirm or "ESC" to exit

Refill water tank with descaling solution.
Press the "OK" button to confirm.

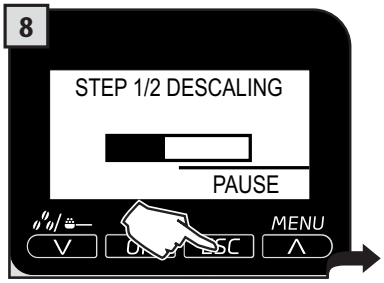
Empty the drip tray placed under the dispensing spout (page 36 - fig. 2) and then replace it on the machine.
Then, press the "OK" button.

Fill half the carafe with fresh water (page 34 - fig. 7).
Insert the carafe and place it in the brewing position. Then, press the "OK" button.

Place a container under the dispensing spout and a container under the hot water wand.
Then, press the "OK" button.



The descaling cycle is activated.
The bar shows the cycle's progress.



If the containers need to be emptied, press the "PAUSE" button.
Then, press the "START" button when the container has been emptied and replaced.

At the end of the first step, when the descaling solution is finished, the machine will require a tank rinse.

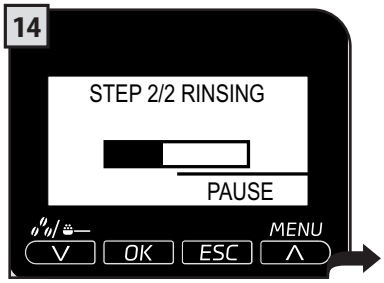
A default amount of water is needed for the rinsing step. This allows performing an ideal rinse cycle to ensure the best conditions to brew products. The message about filling the tank for the rinse cycle is normal, as it is part of the procedure.

Rinse the water tank and refill it with fresh drinking water.
Then, press the "OK" button.

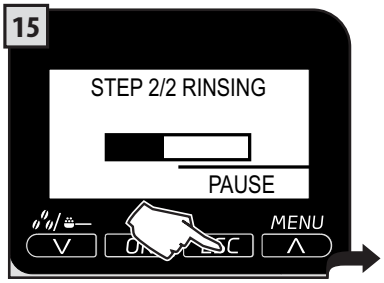
Empty the drip tray placed under the dispensing spout (page 36 - fig. 2) and replace it back onto the machine.
Then, press the "OK" button.

Completely empty the carafe (page 34 - fig. 7) and fill it with fresh water.
Insert the carafe in the brewing position, and then press the "OK" button.

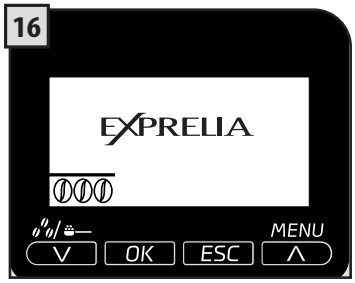
Place a container under the dispensing spout and a container under the hot water wand.
Then, press the "OK" button.



The rinse cycle is activated.
The bar shows the cycle progress.



If the containers need to be emptied, press the "PAUSE" button
Then, press the "START" button when the container has been emptied and replaced.



At the end of the second step, the machine is ready for use.

All the components should then be rinsed.
After rinsing them, dry them carefully and fit them back into their seats.
Set the SBS dial to the desired position (see page 8).

34 MAINTENANCE

MILK CIRCUIT MAINTENANCE

It is possible to sanitize the milk circuits by carrying out a simple and quick cycle allowing for a thorough cleaning. This wash completes the maintenance process of the milk carafe. We recommend carrying out this cycle on a monthly basis using Saeco cleaning solution, which can be purchased from Saeco Customer Service or an authorized dealer.

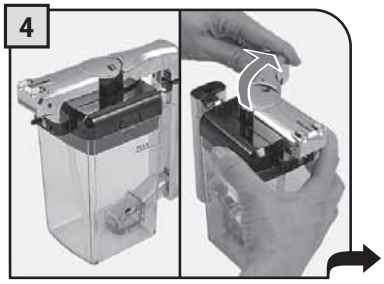
WASH CYCLES CANNOT BE STOPPED.

DO NOT LEAVE THE MACHINE UNATTENDED DURING THIS OPERATION.

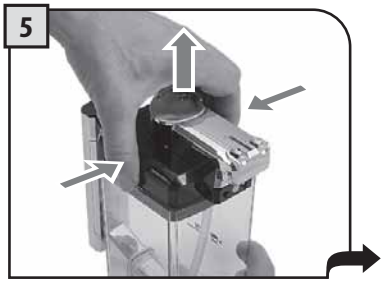
Select the menu option.
Press the "OK" button to confirm.

Press the "OK" button to confirm.

Fill the water tank with fresh drinking water. Press the "OK" button to confirm.

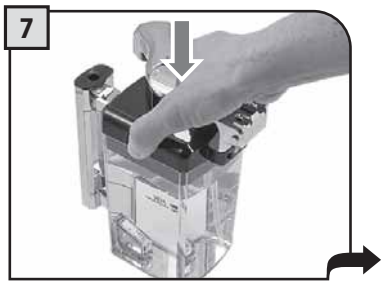


The carafe must be removed from the machine and its content emptied.
Disengage the handle by rotating it clockwise.



Press on the sides and lift the lid.

Fill the carafe with fresh drinking water up to the MAX level.
Add the content of a detergent packet to the milk carafe.

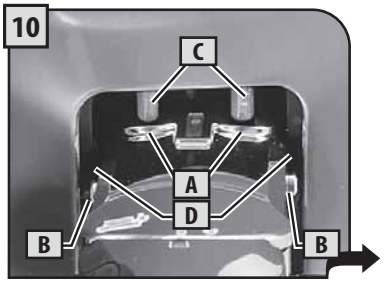


Place the lid back and ensure that it is closed correctly.

Move the handle back to its central position to allow for perfect closure.

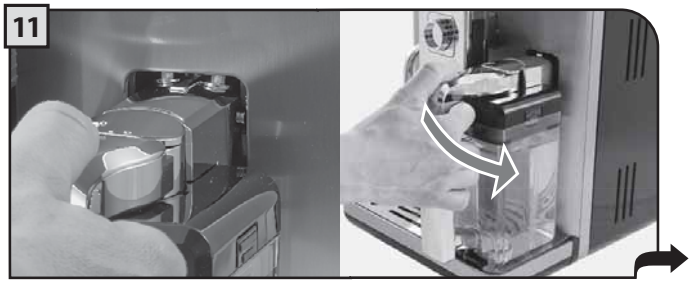
Insert the carafe inclined towards the front.
The carafe base should be positioned on the hole (E) located on the drip tray.

10



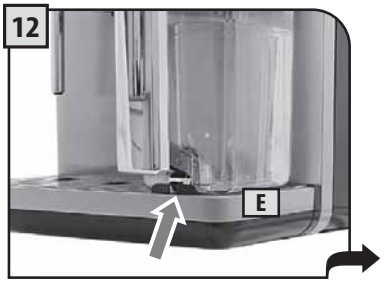
At this stage the carafe holes (A) are lower than the couplings (C).
The carafe pins (B) are located at the same height of the guides (D).

11



Insert the carafe by turning it towards the base through a round movement (as shown in the figure), until it is hooked to the hole (E) located in the drip tray.

12

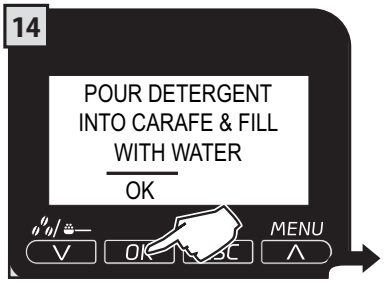


The carafe will be naturally back in place.

13

Place a large empty container under the dispensing spout. Rotate the upper part of the milk carafe directly above the container.

14



Press the "OK" button to confirm.

15

The cleaning cycle is activated.
The bar shows the cycle progress.

16

At the end of the wash, fill the tank with fresh drinking water. Press the "OK" button to confirm.

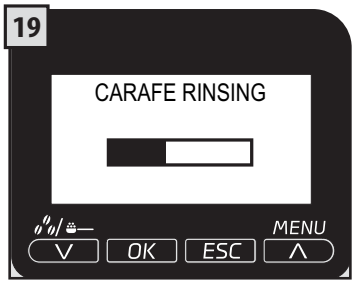
17

Remove the carafe, rinse and refill it with fresh drinking water.
Press the "OK" button to confirm.

18

Place a large empty container under the dispensing spout. Rotate the upper part of the milk carafe directly above the container.

19



The rinse cycle is activated. The bar shows the cycle progress.
At the end of the cycle, the machine returns to the product brew menu page.

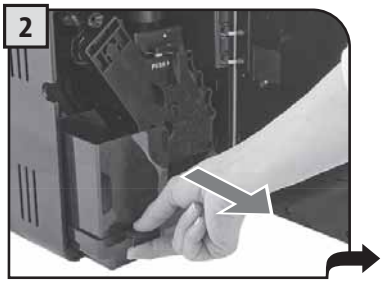
Upon completion of the cleaning cycle, we recommend rinsing all the components under fresh drinking water.

36 CLEANING

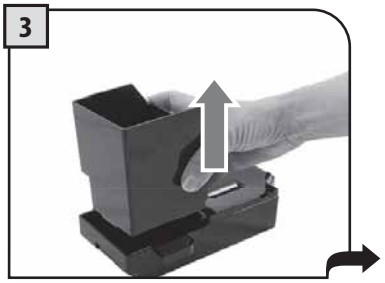
MAINTENANCE DURING OPERATION

During normal operation, the following messages may appear: "Empty coffee grounds drawer" and/or "Empty drip tray". This operation must be performed when the machine is on.

Press the button and open the service door.

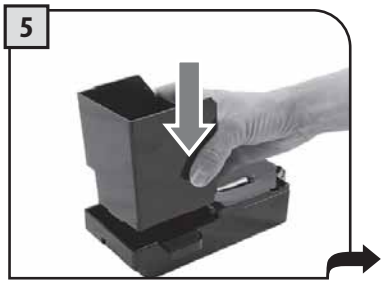


Remove the drip tray and used grounds drawer.

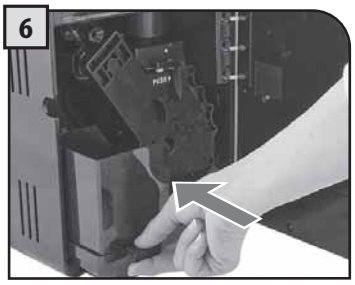


Empty the used grounds drawer and wash it with fresh water.

Empty and wash the drip tray and the cover with fresh water.



Correctly reinstall all the components.



Insert the tray and the coffee grounds drawer and close the service door.

If the used grounds drawer is emptied when the machine is off, the coffee grounds counter is not reset. For this reason the machine might display the "Empty coffee grounds drawer" message after brewing just a few coffees.

GENERAL MACHINE CLEANING

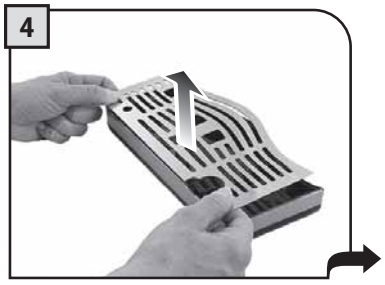
The cleaning procedure described below must be carried out at least once a week.
Note: If water remains in the tank for several days, do not use it.

WARNING! Never immerse the machine in water.

Turn off the machine and unplug it.

Take out the water tank and wash it with fresh water.

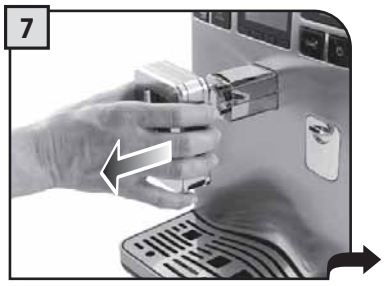
Take out the water recovery tray.



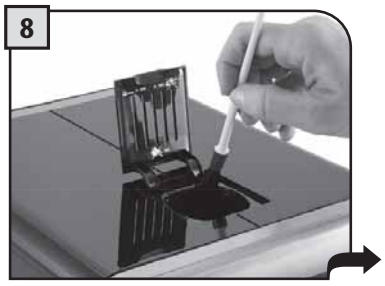
Remove the grill and wash it thoroughly.

Remove the support under the grill. Wash it taking care of the seal area. Reinstall the support only after washing the inside of the water recovery tray.

Wash the water recovery tray. After drying it, reassemble and reinsert it in the machine.



Remove the dispensing spout and wash it with water.



Clean the pre-ground bypass doser with a dry cloth.

Clean the steam wand and the display with a dry cloth.

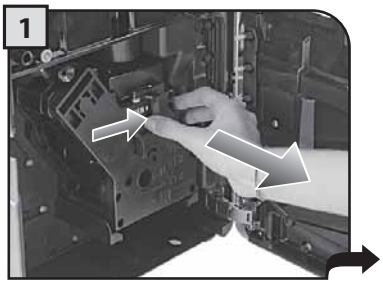
38 CLEANING

BREW GROUP CLEANING

Wash the brew group at least once a week. Before removing the group, remove the used grounds drawer as shown in fig. 2 on page 36.
Wash the brew group with lukewarm water.
Lubricate the brew group after approximately 500 brewing cycles. The brew group lubricant may be purchased from an authorized service center.

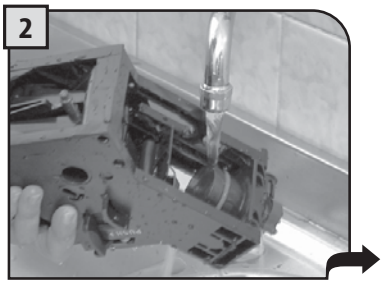
WARNING! Do not wash the brew group with detergents that may compromise its correct operation. Do not wash it in the dishwasher.

1



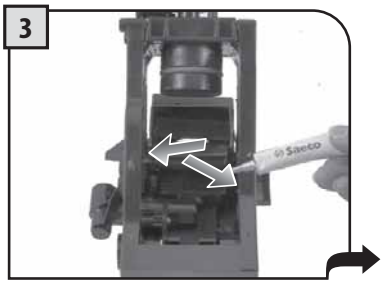
Press the PUSH button to remove the brew group.

2



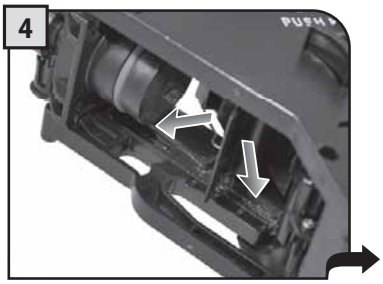
Wash the brew group and the filter and dry.

3



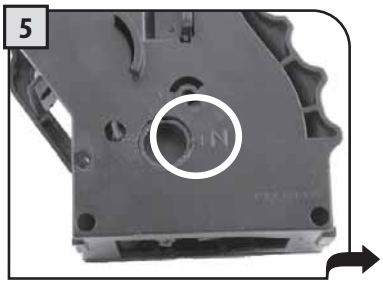
Lubricate the brew group guides using the supplied lubricant.

4



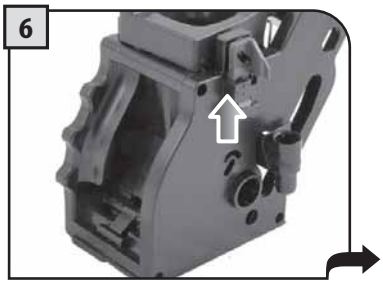
Apply the lubricant evenly on both side guides.

5



Make sure the brew group is in rest position; the two references must match.

6

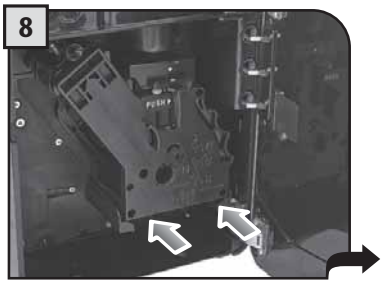


Make sure the components are in the correct position. The hook shown must be in the correct position; to check its position, firmly press the "PUSH" button.

7

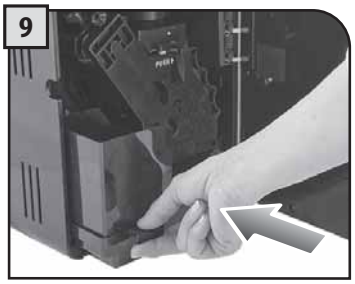
The lever on the rear part of the group must be in contact with the group base.

8



Insert the washed and dried brew group. DO NOT PRESS THE "PUSH" BUTTON.

9

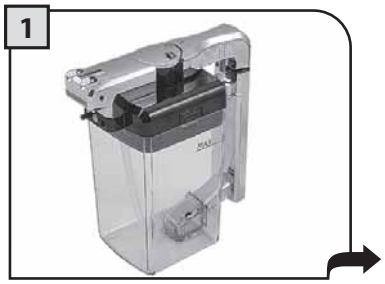


Insert the used grounds drawer and close the service door.

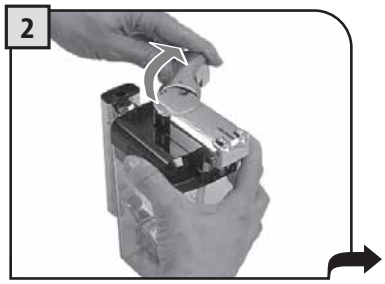
MILK CARAFE CLEANING

The carafe must be removed and properly washed at least once a week.
This procedure guarantees the perfect sanitation of all components.

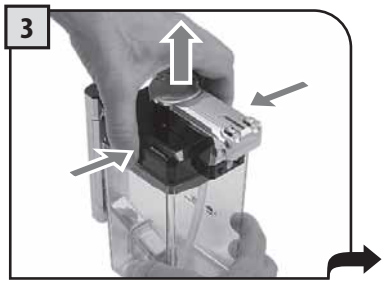
Note: Pay attention to how the components are assembled. This little shrewdness will facilitate the subsequent reassembling.



The carafe must be removed from the machine and emptied for its cleaning.



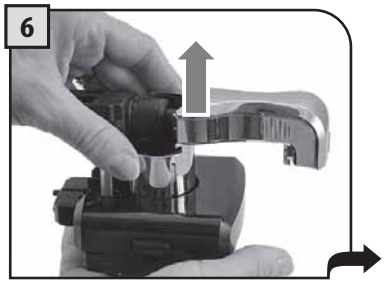
Disengage the handle by rotating it clockwise.



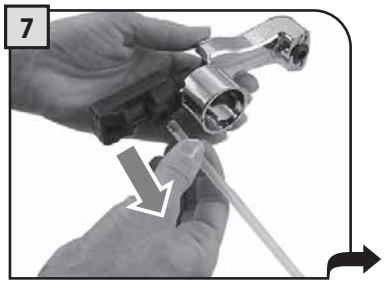
Press on the sides and lift the lid.

Rotate the handle counter-clockwise to the unlock position.

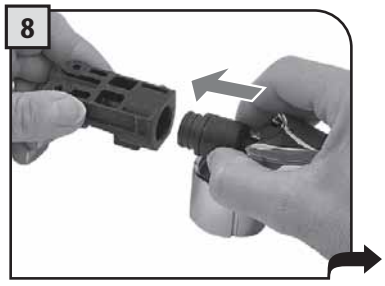
Remove the connector which is in contact with the machine.



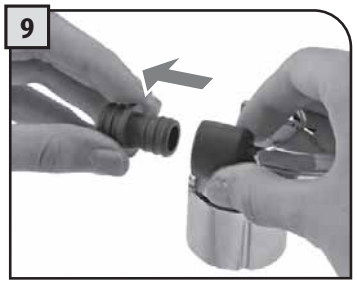
Remove the handle with the suction hose.



Remove the suction hose.



Remove the external fitting by pulling it.



Remove the internal fitting.

All components can be thoroughly washed with hot water.
After washing the components, reassemble them by following the instructions on next page.

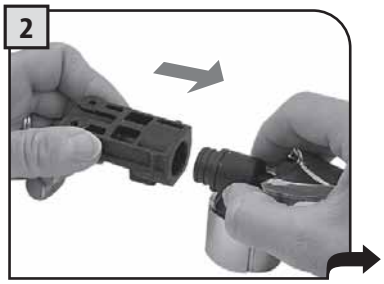
40 CLEANING

MILK CARAFE ASSEMBLY

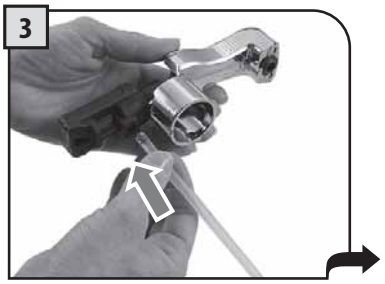
Pay attention during the assembly phase. In case the components do not smoothly enter in their positions, read the instructions more carefully and repeat the assembly procedure.

Note: The inner side of the service door shows a quick guide on how to reassemble the carafe.

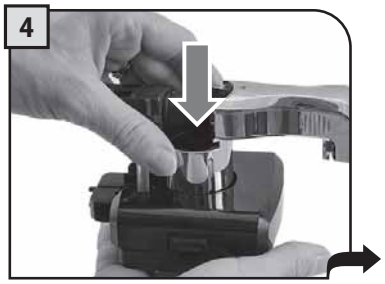
Insert the inner fitting in the hose and press until fully inserting it.



Insert the outer fitting in the inner fitting. Refer to the arrow in the figure for the direction of insertion.



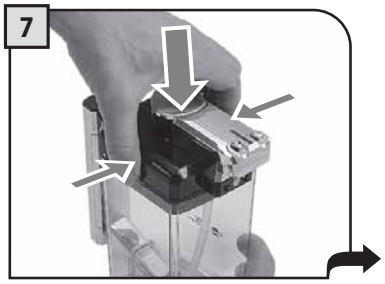
Insert the hose in the outer fitting.



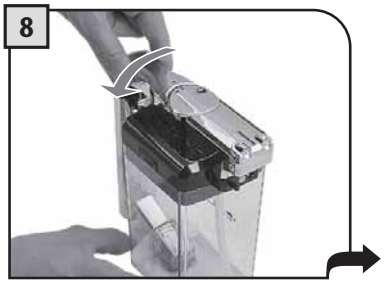
Insert the unit previously assembled in the cover base. Pay attention to the reference.

Insert the outer cover in the base guides.

Rotate the handle clockwise up to the (☕) symbol.

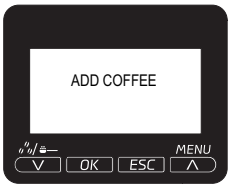
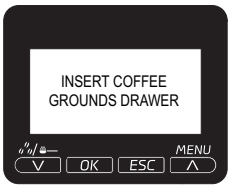
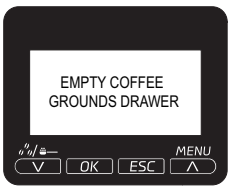
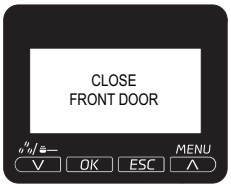


Fit the cover on the carafe.

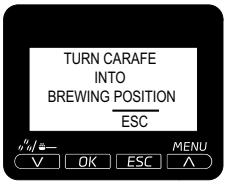
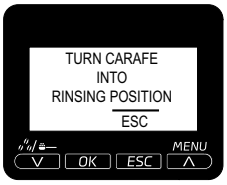
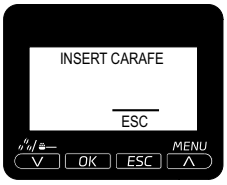
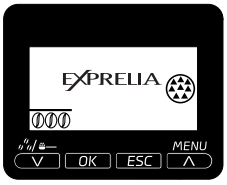
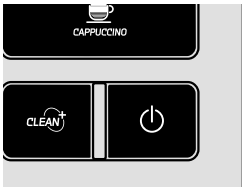
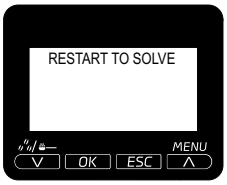


Rotate the handle anti-clockwise to bring it to the locked position.

The carafe is now ready for use.

Help Message Displayed	How to Reset the Message
	Close or correctly place the coffee bean hopper inner cover to be able to prepare a beverage.
	Fill the coffee bean hopper with coffee beans.
	Insert the brew group back in place.
	Insert the coffee grounds drawer and the drip tray.
	Remove the used grounds drawer and empty the coffee grounds into a suitable container. **Note: The used grounds drawer must be emptied only when the machine requires it and with the machine on. If you empty the drawer with the machine turned off it will not record the emptying operation.**
	Close the service door to make the machine functional.
	Take out the tank and fill it with fresh drinkable water or top it up by means of the special port.
	Open the service door and empty the drip tray located under the brew group. **Warning: If this operation is performed when the machine is on, it will record the used grounds drawer emptying and will reset the counter; therefore, it is necessary to empty the coffee grounds as well.**

42 MACHINE WARNINGS

Help Message Displayed	How to Reset the Message
	A beverage with milk has been selected. The machine requires the carafe handle spout to be placed into dispensing position. Press the button "ESC" to cancel the selection.
	The carafe rinse function has been selected. Press the button "ESC" to cancel the selection.
	The selected operation requires the milk container for brewing. Insert the container in the machine as specified in the manual. Press the button "ESC" to cancel the selection.
	Perform a descaling cycle on the machine. When this message is displayed, it is still possible to use the machine, but its correct operation might be compromised. Damages caused by failure to descale the machine are not covered by warranty.
	The machine requests the "Intenza" water filter to be replaced with a new one. Replace the filter as described on page 7. The alarm is displayed only if the "Enable Filter" function is set to "ON". (See page 28).
	Flashing red light. Machine in Stand-by. The Stand-by settings can be changed. Press the "⏻" button.
	An event has occurred which requires the machine restart. Take note of the code (E xx) shown at the bottom. Switch off the machine, wait 30 seconds and then switch it on again. If the problem persists, contact the service centre.

SOS

IN CASE OF EMERGENCY

IMMEDIATELY UNPLUG THE CORD FROM THE OUTLET.

ONLY USE THE APPLIANCE

- Indoors.
- For preparing coffee, hot water and for frothing milk.
- For domestic use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

PRECAUTIONS FOR THE USE OF THE MACHINE

- Do not use the machine for purposes other than those indicated above, in order to avoid danger.
- Do not introduce any substances other than those indicated in the instruction manual.
- During the normal filling of any reservoirs, all nearby reservoirs must be closed.
- Fill the water tank only with fresh drinking water: Hot water and/or any other liquid may damage the machine.
- Do not use carbonated water.
- Do not put fingers or any material other than coffee beans in the coffee grinder.
- Before manipulating the coffee grinder, turn of the machine's main switch and unplug the cord.
- Do not put instant coffee or whole bean coffee in the ground coffee container.
- Only use your finger when operating the LCD screen.

CONNECTION TO ELECTRICAL POWER

The connection to the electrical network must be carried out in accordance with the safety regulations in force in the user's country.

The machine must be connected to a socket which is:

- compatible with the type of plug installed on the machine;
- suitably sized to comply with the data on the plate attached to the inside of the appliance.
- effectively grounded.

The power cord must not:

- come into contact with any type of liquid: danger of electric shocks and/or fire;
- be crushed and/or come in contact with sharp surfaces;
- be used to move the machine;
- be used if damaged;
- be handled with damp or wet hands;
- be wound in a coil when the machine is being operated.
- Be tampered with.

INSTALLATION

- Choose a solid, stationary flat surface (no more than 2° of inclination).
- Do not install the machine in areas where water could be sprayed.
- Optimal operational temperature: 10°C - 40°C / 50-104 degrees Fahrenheit
- Maximum humidity: 90%.
- The machine should be installed in an adequately lit, ventilated, hygienic location and the electric socket should be within easy reach.
- Do not place on heated surfaces!
- Install it at least 10 cm / 4" from the walls and cooking surfaces.
- Do not use in places where the temperature may drop to a level equal to and/or lower than 0°C / 32 degrees Fahrenheit. If the machine has been exposed to such conditions notify the customer service center, who will have to carry out a safety check.
- Do not use the machine near inflammable and/or explosive substances.
- The machine must not be used in an explosive or volatile atmosphere or where there is a high concentration of dust or oily substances suspended in the air.
- Do not install the machine on top of other appliances.

44 SAFETY RULES

DANGERS

- The appliance must not be used by children and persons who have not been informed of its operation.
- The appliance is dangerous to children. When left unattended, unplug from the electrical outlet.
- Keep the coffee machine packaging out of the reach of children.
- Never direct the jet of hot water and/or steam towards yourself or others. Danger of scalding.
- Do not insert objects through the appliance's openings. (Danger! Electrical Current!).
- Do not pull out the plug by yanking on the power cord or touching it with wet hands.
- Warning. Danger of burning when in contact with hot water, steam and the hot water spout.

FAILURES

- Do not use the appliance if a failure has been verified or suspected, for example after being dropped.
- Any repairs must be performed by an authorized customer service center.
- Do not use the appliance with a defective power cord. The manufacturer or its customer service center will have to replace the power cord if damaged. (Caution! Electrical Current!)
- Turn off the appliance before opening the service door. Danger of burns!

CLEANING / DESCALING

- For cleaning the milk and coffee circuits use only recommended detergents provided with the machine. These detergents must not be used for other purposes.
- Before cleaning the machine, the main switch must be turned to OFF (0), unplugged from the socket and cooled down.
- Clean the machine with neutral detergent and a damp cloth (do not use abrasive sponges or steel wool pads).
- Keep the appliance from coming into contact with splashes of water or immersing in water.
- Do not dry the machine's parts in conventional or microwave ovens.
- The machine and its components must be cleaned and washed after the machine has not been used for a certain period.

REPLACEMENT PARTS

For safety reasons, use only original replacement parts and original accessories.

WASTE DISPOSAL

- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility

This product complies with eu directive 2002/96/ec.
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

FIRE SAFETY

In case of fire, use Carbon Dioxide extinguishers (CO_2).
Do not use water or dry-powder extinguishers.

ADDITIONAL INFORMATION FOR THE CORRECT USE OF THE INTENZA WATER FILTER

To correctly use the Intenza water filter, please consider the following instructions:

1. Store the Intenza water filter in a cool area in which the room temperature ranges from +1°C to +50°C (34°F to 122°F). Do not store it in direct sunlight.
2. Carefully read the operating instructions and the safety warnings provided with each filter.
3. Keep the filter instructions together with the manual.
4. These instructions integrate those contained in the manual, as they focus on the specific application of the filter in the machine.

EC DECLARATION OF CONFORMITY
YEAR 09
EC 2006/95, EC 2004/108.

SAECO INTERNATIONAL GROUP S.P.A

Via Torretta, 240 - 40041 Gaggio Montano (Bo) - Italy

declare under our responsibility that the product :
AUTOMATIC COFFEE MAKER

HD8854 - HD8856

to which this declaration relates is in conformity with the following standards or other normative documents :

- Safety of household and electrical appliances - General requirements
  EN 60335-1(2002) + A1(2004) + A2(2006) + A11(2004) + A12(2006)+ A13(2008)
- Safety of household and electrical appliances - Part 2-15
  Particular requirements for appliances for heating liquids
  EN 60 335-2-15 (2002) + A1(2005) + A2 (2008).
- Household and similar electrical appliances - Electromagnetic fields - methods for evaluation and measurement
  EN 62233 (2008).
- Household and similar electrical appliances - safety - Part 2-14
  Particular requirements for kitchen machines - EN 60335-2-14 (2006) + A1 (2008).
- Electromagnetic compatibility (EMC) - Requirements for household appliances , electric tools and similar apparatus - Part 1.
  Emission EN 55014-1 (2006).
- Electromagnetic compatibility (EMC) - Part. 3^ Limits - Section 2 :
  Limits for harmonic current emissions (equipment input current ≤ 16A for phase)
  EN 61000-3-2 (2006)
- Electromagnetic compatibility (EMC) - Part 3^ : Limits - Section 3 :
  Limitation of voltage changes , voltage fluctuations and flicker in public low - voltage supply systems , for equipment with rated current ≤ 16 A for phase and not subject to conditional connection
  EN 61000-3-3 (1995)+ corr.(1997) +A1 (2001) + A2 (2005).
- Electromagnetic compatibility - Requirements for household appliances , electric tools and similar apparatus - Part 2.
  Immunity - Product family standard
  EN 55014-2 (1997) + A1 (2001)

following the provisions of the Directives: EC 2006/95 , EC 2004/108.

Gaggio Montano
li, 28/04/2009

R & D Manager
Ing. Andrea Castellani

Type HD8854 / HD8856 - Cod.15001999 Rev.01 del 15-05-10

EN

The manufacturer reserves the right to change the features of the product without prior notice.

PHILIPS

www.philips.com/saeco